



Serves:	2 people
Preparation:	10 minutes
Cooking time:	10 minutes
Level:	Even I can do this

ANGIE'S FLAT IRON STEAK

Carne Asada style



Sometimes call the oyster blade steak because it's cut from the oyster blade, Flat Iron steak is delicious and flavoursome. Make sure you cook quickly on a high heat (don't stew it), rest it after cooking and then cut it against the grain and it will be chewy but not tough.

Ingredients

- 1 x flat iron steak
- Juice of 2 limes
- 1 tsp salt
- 1 tbs brown sugar
- 2 tsp soy sauce
- 3 ground pasilla/ancho chillis, seeds and stems removed (or 1 tsp ground chilli powder)
- 1 tbs chipotles in adobo sauce
- 3 tbs extra virgin olive oil
- 2 garlic clove, crushed
- 1 tsp cumin seeds
- 1 small bunch coriander leaves and soft stems

Method

- Place all marinade ingredients in a food processor or blender and process until smooth. Season to taste, should taste more on the salty side.
- Pour $\frac{1}{2}$ of the marinade over the steak, reserving $\frac{1}{2}$ of the marinade as salsa.
- Massage the marinade into the meat. Refrigerate for 3-6 hours.
- Wiping off excess marinade, grill the steak on high for 4-8 minutes, depending on desired doneness.
- Rest for a few minutes before slicing - slice thinly **against** the grain. Best served medium-rare.
- Drizzle with salsa and serve